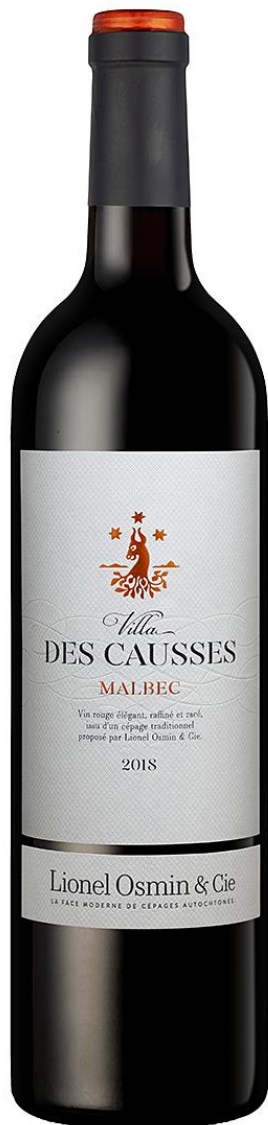


VILLA DES CAUSSES
VDF – MALBEC
FRUITY RED WINE



Lionel Osmin & Cie

LE SUD-OUEST... VIVRE, BOIRE ET MANGER.



PROFILE:

100% Malbec, Villa des Causse combines the authenticity of a local grape variety, recognized worldwide, with modern winemaking techniques. The result is attractive, colourful, scented, full and rich. Extremely easy to drink, it can be recommended with a great number of cuisines.

WINEGROWING:

- Grape variety: Malbec
- Climate: already continental, the region's climate has the advantage of the Lot meanders to control temperature, which tempers the valley's winter chill and summer heat. In autumn, the Lot is also a natural barrier against precipitation coming from north.
- Terroir: the Malbec vines are located between Quercy and the Lot Valley, with two major areas of lands, the terraces, distributed along the Lot Valley and the Causse, a limestone plateau overlooking the valley. The shallow soils are sensitive to drought but produce very spicy aromas. For this red wine, we select plots on the terraces along the Lot and on the Quercy calcareous limestone plateaus, for ripe grapes without excessive concentration.

WINEMAKING & AGEING:

Late September harvest followed by a pre-fermentation maceration for a part of the blend to extract colour and flavours. The rest of the blend is fermented traditionally, with a brief maceration. Ageing is done partially in tanks in order to preserve the grape variety aromas and partially in wood (about 20%) for more aroma depth. Bottling after 10 months of ageing.

TASTING NOTES:

A dark, deep colour. Pleasant aromas of red & black fruits alongside woody notes like nutmeg and cedar wood. Full-bodied and sumptuous on the palate, with silky tannins and the same fruity aromas as on the nose. An elegant, flavourful finish makes this wine polyvalent the way the "Réserve de Famille" was traditionally - to be opened at any occasion...

SERVING & PAIRING:

- Service temperature: 15 °C
- Ageing potential: 2 years
- Food pairing: cured pork meat, country-style salads, poultry, steak tartare, stuffed vegetables, roasted and grilled meat, pork, veal & mutton chops, beef rib steak, meat with sauce, soft cheese...



EAN: 3760201500019
Weight: 1.46 kg
NOMACORC
Dim: 320 x 75.6 ø mm



6 BT
EAN: 23760201500013
Dim: 320 x 238 x 158 mm
EUR (80 x 120 cm)
4 layers x 25 cs = 100 cs
Weight: 938 kg / Height: 1.4 m



Bt orientation: ↑
Weight: 9.2 kg
VMF (100 x 120 cm)
5 layers x 28 cs = 140 cs
Weight: 1 315 kg / Height: 1.8 m



12 BT
EAN: 13760201500016
Dim: 330 x 320 x 240 mm
EUR (80 x 120 cm)
4 layers x 12.5 cs = 50 cs
Weight: 923 kg / Height: 1.5 m



Bt orientation: ↑
Weight: 18 kg
VMF (100 x 120 cm)
5 layers x 15 cs = 75 cs
Weight: 1 384 kg / Height: 1.8 m